

# Pilsner SH Sybilla

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **3.6**
- Style **German Pilsner (Pils)**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (90.9%)	81 %	4
Grain	Cara-Pils/Dextrine	0.4 kg (7.3%)	72 %	4
Grain	Słód zakwaszający	0.1 kg (1.8%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	90 min	6.9 %
Boil	Sybilla	50 g	30 min	6.9 %
Boil	Sybilla	25 g	10 min	6.9 %
Aroma (end of boil)	Sybilla	25 g	0 min	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM31 Bawarska Dolina	Lager	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	15 min